

Bison Steak Tartar and Ice Cream!
Chef Justin J. Lord, Chimney Park Bistro, Windsor, CO

Servings: 4

Ingredients:

Potato Crisps

1 large	Russet Potato (or 2 medium)
¼ - ½ cup	Vegetable Oil (quantity depends on skillet size)

Steak Tartar

20 ounces	Spomer Ranch Bison Filet, chopped very small
1 teaspoon	Vegetable Oil
3	Shallots, minced
2 cloves	Garlic, minced
2	Roasted Poblano Chili Peppers, cleaned and minced
1 tablespoon	Fresh Tarragon, chopped
1/8 teaspoon	Ground Cinnamon
1 tablespoon	Brown Sugar

Cherries in Sour Beer

4 ounces	New Belgium La Folie Beer
40	Palisade Cherries, halved and seeds removed
4 ounces	Unsalted Butter, cold and diced (about ½ inch)
8 ounces	Boulder Ice Cream 'Sweet Cream' Flavor
4 sprigs	Fresh Tarragon

Instructions:

- 1) Potato Crisps: Julienne potatoes very thin on a mandoline. Salt lightly and divide into four portions. Spread each portion individually into very thin 4 inch lattice-like circles on a hot oiled skillet. Cook slowly until browned on one side and then flip until evenly browned and crisp. Remove and carefully place on paper towels to absorb oil. Allow them to cool to room temperature.
- 2) Steak Tartar: Chill then toss together all ingredients. Be careful not to over mix, because the tartar will become sticky. If this happens, add a little more oil. Season with salt and fresh ground black pepper. Cover and hold cold, use within 30 minutes.
- 3) Cherries in Sour Beer: La Folie is a very acidic old-world style beer, if it is too strong for you, cut the amount in half. Add beer and cherries to a hot sauce pan and quickly reduce until most liquid has evaporated. Season with salt and fresh ground black pepper. Remove from heat and hold in a warm place while assembling the plates. Immediately before serving, add the butter and stir until barely melted and creamy. Take care to not crush the cherries.
- 4) Assembly: This is a cold dish to be served on a warm day. Spoon the Cherries and sauce in the center of 4 plates. Set one Potato Crisp on each plate, on the cherries. Divide the Steak Tartar into 4 even portions, do not press together. Lightly stack the meat in a ring mold on each Potato Crisp. Remove the ring mold and top each Tartar with a 2 ounce scoop of Ice Cream and garnish with a sprig of Tarragon. Serve immediately.

Wine Pairing: La Folie; New Belgium Brewery, Fort Collins, Colorado